

CURRICULUM VITAE

Jeffrey J. Kester
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Positions

2001 – present	Research Fellow Snacks & Beverage Technology Division The Procter & Gamble Company
1999 – 2001	Research Fellow Food & Beverage New Business Development The Procter & Gamble Company
1996 - 1999	Principal Scientist Olestra, Shortening & Oils, New Venture Product Development The Procter & Gamble Company
1992 - 1996	Senior Scientist Olestra Product Development The Procter & Gamble Company
1987 - 1992	Staff Scientist Olestra Technology Section, Olestra Product Development The Procter & Gamble Company
1980 - 1983	Food Technologist Knudsen Corporation (Kraft General Foods subsidiary) Los Angeles, CA

Education

Ph.D.	1987	Food Science University of Wisconsin Madison, WI	Major Professor: Owen R. Fennema Dissertation: <i>Permeability of Lipid Films to Water Vapor and Oxygen</i>
M.S.	1981	Food Science Michigan State University East Lansing, MI	Major Professor: J. Robert Brunner Thesis: <i>Isolation and Comparison of Glycoprotein Fractions from Bovine Lacteal Proteose Peptone and Fat Globule Membrane</i>
B.S.	1978	Food Science and Technology University of California Davis, CA	

Publications

1. Kester, J. J. and Brunner, J. R. Isolation and Comparison of Glycoprotein Fractions from Proteose-Peptide and Milk-Fat Globule Membrane, *J. Dairy Sci.* 63:44-45 Suppl. 1, 1980.
2. Kester, J. J. and Brunner, J. R. Milk Fat Globule Membrane as Possible Origin of Proteose-Peptide Glycoproteins, *J. Dairy Sci.* 65 (12):2241-2252, 1982.
3. Kester, J. J. and Richardson, T. Modification of Whey Proteins to Improve Functionality, *J. Dairy Sci.* 67 (11):2757-2774, 1984.
4. Richardson, T. and Kester, J. J. Chemical Modifications that Affect Nutritional and Functional Properties of Proteins, *J. Chem. Educ.* 61 (4):325-331, 1984.
5. Kester, J. J. and Fennema, O. R. Edible Films and Coatings: A Review, *Food Technology* 40 (12):47-59, 1986.
6. Kester, J. J. and Fennema, O. R. Resistance of Lipid Films to Oxygen Transmission, *JAOCS* 66 (8):1129-1138, 1989.
7. Kester, J. J. and Fennema, O. R. Resistance of Lipid Films to Water Vapor Transmission, *JAOCS* 66 (8):1139-1146, 1989.
8. Kester, J. J. and Fennema, O. R. The Influence of Polymorphic Form on Oxygen and Water Vapor Transmission Through Lipid Films, *JAOCS* 66 (8):1147-1153, 1989.
9. Kester, J. J. and Fennema, O. R. Tempering Influence on Oxygen and Water Vapor Transmission Through a Stearyl Alcohol Film, *JAOCS* 66 (8):1154-1157, 1989.
10. Kester, J. J. and Fennema, O. R. An Edible Film of Lipids and Cellulose Ethers: Barrier Properties to Moisture Vapor Transmission and Structural Evaluation, *J. Food Sci.* 54 (6):1383-1389, 1989.
11. Kester, J. J. and Fennema, O. R. An Edible Film of Lipids and Cellulose Ethers: Performance in a Model Frozen-Food System, *J. Food Sci.* 54 (6):1390-1393, 1989.
12. Fennema, O. R. and Kester, J. J. Resistance of Lipid Films to Transmission of Water Vapor and Oxygen, in *Water Relationships in Food*, Levine, H. and Slade, L. (ed.), pg. 703-719, Plenum Press, New York, 1991.
13. Lawson, K. D. and Kester, J. J. Progress with Olestra, A Non-Absorbable Fat Replacement, *Lipid Technol.* 3(5):115-118, 1992.
14. Kester, J. J. Food Product Development Using Olestra as a Fat Substitute, in *Science for the Food Industry of the 21st Century*, M. Yalpani (ed.), pg. 37-50, ATL Press, Inc., Mt. Prospect, IL, 1993.
15. Fennema, O. R., Donhowe, I. G. and Kester, J. J. Edible Films: Barriers to Moisture Migration in Frozen Foods, *Food Australia* 45(11):521-525, 1993.
16. Fennema, O. R., Donhowe, I. G. and Kester, J. J. Lipid type and location of the relative-humidity gradient influence on the barrier properties of lipids to water vapor, *J. Food Eng.* 22 (1-4):225-239, 1994.
17. Jandacek, R. J., Kester, J. J., Papa, A. J., Wehmeier, T. J., and Lin, P. Y. T. Olestra Formulation and the Gastrointestinal Tract, *Lipids* 34(8):771-783, 1999.

Patents (co-inventor)

1. U.S. Patent 4,915,971. *Method for making an edible film and for retarding water transfer among multi-component food products*, April 10, 1990.
2. U.S. Patent 4,960,600. *Polyol polyesters as a protective moisture barrier for foods*, October 2, 1990.
3. U.S. Patent 5,085,884. *Reduced calorie potato chips and other low moisture fat-containing foods having less waxiness and improved flavor display*, February 4, 1992.
4. U.S. Patent 5,306,514. *Solid, nondigestible, fat-like compounds and food compositions containing same*, April 26, 1994.
5. U.S. Patent 5,306,515. *Reduced calorie pourable shortening, cooking oils, salad oils or like compositions*, April 26, 1994.
6. U.S. Patent 5,306,516. *Shortening compositions containing polyol fatty Acid polyesters*, April 26, 1994.
7. U. S. Patent 5,314,707. *Polyol fatty acid polyester cooking mediums*, May 24, 1994.
8. U. S. Patent 5,419,925. *Reduced calorie fat compositions containing polyol polyesters and reduced calorie triglycerides*, May 30, 1995.
9. U. S. Patent 5,422,131. *Non-digestible fat compositions containing relatively small non-digestible solid particles for passive oil-loss control*, June 6, 1995.
10. U. S. Patent 5,997,938. *Process for preparing improved oven-finished french fries*, December 7, 1999.
11. U. S. Patent 6,001,411. *Storage stable par-fries having reduced levels of pyrazine*, December 14, 1999.
12. U. S. Patent 6,013,296. *Forced air convection oven process for finishing french fries*, January 11, 2000.
13. U. S. Patent 6,042,870. *Process for preparing frozen par-fried potato strips having deep fried texture when oven finished*, March 28, 2000.
14. U. S. Patent 6,228,405. *Process for preparing storage stable par-fries*, May 8, 2001.

Me ting Presentations

1. *Isolation and Comparison of Glycoprotein Fractions From Proteose-Peptide and Milk Fat Globule Membrane*, presented at American Dairy Science Association Meeting, Blacksburg, VA, June 23-25, 1980.
2. *Modification of Whey Proteins to Improve Functionality*, presented at American Dairy Science Association Meeting, Madison, WI, June 27-29, 1983.
3. *Evaluation of an Edible, Heat-Sensitive Cellulose Ether-Lipid Film as a Barrier to Moisture Transmission*, presented at 46th Annual Meeting, Institute of Food Technologists, Dallas, TX, June 15-18, 1986.
4. *Olestra - A Fat Substitute for Frying Applications*, presented at Conference on Fat and Cholesterol Reduced Foods: Technologies and Strategies, New Orleans, LA, March 22-24, 1990.

5. *Use of Olestra as a Fat Substitute for Frying Applications*, presented at Low Calorie Food Product Development short course (American Association of Cereal Chemists), Orlando, FL, February 17-18, 1992.
6. *Food Product Development Using Olestra as a Fat Substitute*, presented at the Issues and Innovations in Food Science Symposium, Univ. of Wisconsin, Madison, WI, April 14, 1994.
7. *Characteristics and Uses of Olestra*, presented at the NY/NJ IFT section meeting, Newark, NJ, April 6, 1996.
8. *Safety, Properties, and Uses of Olestra*, presented at Low Calorie Food Product Development short course (American Association of Cereal Chemists), Chicago, IL, May 7, 1996.
9. *Properties and Uses of Olestra*, presented at Low Calorie Food Product Development short course (American Association of Cereal Chemists), Orlando, FL, Feb. 11, 1997.
10. *Rheological Characterization of Olean - The Stiffness Method*, presented at American Oil Chemists Society Annual Meeting, Seattle, WA, May 11, 1997.

JJKCV/01102003